MONTGOMERY COUNTY DEPARTMENT OF HEALTH & HUMAN SERVICES

Licensure and Regulatory Services 401 Hungerford Drive, 1st Floor Rockville, Maryland 20850 Phone 240-777-3986 Fax 240-777-3088

<u>HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)</u> <u>MARKET REVIEW</u>

<u>DIRECTIONS</u> Please provide an answer for each of the following questions. If a question does not apply, mark the space N/A. Answers to the questions need to be accurate and truthful. This is not a test of your knowledge of food service sanitation. This is a questionnaire about what type of the receiving, storing and handling of food takes place at your market.

NAME OF FACILITY:
ADDRESS:
Montgomery County Certified Food Service Manager(s):
 Which of the following specialty departments are at this store? bakery, deli, meat, produce, seafood, soup/salad bar, other (specify)
2. Is food purchased only from licensed and inspected suppliers? yes no
3. When food supplies are delivered, which of the following does the receiver check? source, temperature, spoilage, contamination, damage
4. Are all supplies stored:
 a. Off the floor on shelves/skids in a: dry storage area/room, refrigerator(s), freezer(s)
b. Is there a minimum space of 6 inches between the walls and storage shelves in the storage areas? yes no

5.	What system is used to insure that merchandise is properly rotated (i.e., manufacturer's sell-by or use-by-dates are not exceeded)?				
6.	What are the usual air temperatures for the refrigerators°F. and freezers°F.?				
7.	Are thermometers with 2°F. increments provided for: a. All hot and cold holding equipment yes no b. Checking hot and cold food temperatures yes no?				
8.	How often are temperatures of food and equipment checked?				
9.	. What would you do if you checked the temperature of a refrigerator or freezer and found that it was not cold enough to store the food at a safe temperature?				
10.	0. How is cross-contamination of food prevented during storage?				
11.	Is frozen food thawed prior to sale? yes no				
	If yes, which of the following methods are used to thaw frozen food? a. Refrigeration b. Running water less than 70°F c. Microwave d. Cooked from frozen state e. Other (describe)				
12.	Is fresh produce cut prior to use? If yes, a. Where is this done?				
	b. How is the cut produce protected from possible contamination?				
	c. What is the temperature of the cut produce when it is displayed?				

	Is any potentially hazardous food cooked, reheated, sliced, portioned or ass store?				
	If yes, which of the following processes are used to prepare potentially hazardous food?				
	a. Cook and sell hot meat, poultry, seafood or eggs	yes	no		
	b. Cook large pieces of meat (pigs, goats, roasts, hams) or whole poultry	yes	no		
	c. Cook and hot hold soup, chili, stews, rice or similar food	yes	no		
	d. Cook and sell cold meat, poultry, seafood, pasta or rice dishes	yes	no		
	e. Fix cold foods from scratch (salads, sandwiches or desserts)	•	no		
	f. Portion pre-made cold foods (meat, cheese, salads or desserts)		no		
	g. Fix/portion/sell ready-to-eat food that contains raw eggs or fish	yes	no		
	Are potentially hazardous salad and sandwich ingredients (i.e., mayonnaise or eggs) pre-chilled before mixing or assembling? If food that contains any of the following ingredients is prepared, what tempooked to?	no)		
	(i.e., What is the <u>internal temperature of the food</u> when it is finished co not the temperature of the cooking equipment?)	oking,			
	a. Roast beef for immediate service	°F.			
	b. Seafood	- r. °F.			
	c. Pork	-°F.			
		oF.			
	d. Poultry (chicken, turkey, duck) or stuffed meat				
	d. Poultry (chicken, turkey, duck) or stuffed meat e. Ground beef	_			
	e. Ground beef	oF.			
	e. Ground beef f. Eggs	_°F. _°F.			
	e. Ground beef	oF.			
17.	e. Ground beef f. Eggs	_°F. _°F. _°F.			
17.	e. Ground beef f. Eggs g. Vegetables	_°F. _°F. _°F.			

What would be done if the temperature of food that had been cooked was checked and was found to be incorrect?
Is food cooked and then held hot for serving to a customer? yes no
If yes, a. What temperature is it kept at until it is sold?oF.
b. What is the longest period of time between cooking and selling hot food?
c. What type of equipment is used to keep hot food hot:
d. What would be done if the temperature of food that was being held hot was checked and it was found to be incorrect?
Is food that has been previously commercially cooked, recooked or reheated prior to sale (ex. canned or frozen products)? yes no
If yes, a. What temperature is this food recooked/reheated to?°F.
b. What is the longest time it takes to recook/reheat this food?
c. What type of equipment is used to recook/reheat this food?

21.	Is hot food cooked then cooled before selling? yes no			
	If yes, a. How long does it take to cool the hot food from 140°F to 45°F or below? b. How often are food temperatures checked during the cooling period? c. What would be done if the temperature of hot food that was cooling down was checked and found to be incorrect after 6 hours?			
22.	Which of the following methods do you use to rapidly cool hot food?			
	a. 3" deep, uncovered pans b. Ice bath c. Cold water d. Reduce vol./size of food item e. Blast chiller f. Other			
23.	3. How are food temperatures monitored during cooking, cooling, hot holding, reheating or cold holding?			
24.	What chemicals are used to clean and sanitize food contact surfaces?			
	Where/how is this done?			
	Are test kits available to measure sanitizer levels? yes no			
25.	. How often are handsinks checked to see if they are supplied with soap and paper towels?			
26.	Are disposable gloves provided? yes no If yes, when would they be used?			
27.	Do customers serve themselves at soup, salad, and hot/cold entrée displays? yes no If yes, a. Who checks these areas to prevent possible contamination of products by the customers? b. How often is this done?			

28.	Is training in good food sanitation practices provided for all employees? yes no
	If yes, a. How often is the training conducted?
	b. Who provides the training?
	c. What type of training methods/materials are used?
29.	Is food delivered by the store to customers at a different location? yes no
	If yes, what type of equipment is used to: a. Protect food from contamination during delivery?
	b. Maintain the correct hot or cold temperature of the food during delivery?
30.	Will catering* be provided? yes no
	*Catering means delivering <u>and</u> serving the food at a location other than at the licensed facility.
	If yes, a. Is food transported hotor cold?
	b. What type of equipment is used to transport the food?
	c. If transported cold, how is pre-cooked food reheated on site?
	d. What type of equipment is provided to maintain the correct product temperatures during display/serving time?
	e. How and how often are product temperatures monitored?

f. What happens to f over?	ood that has been offered to guests on a buffet after an event is
Questionnaire completed	by:
Date:	please print
the Montgomery Cour Environmental Health	ing this questionnaire. Please return this questionnaire to aty Department of Health and Human Services. The Specialist who inspects your facility will review this with the food service records for your facility.
Reviewed by:	
Date:	
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